



Vintage Notes

TEMPRANILLO 2014

Expressive and inviting, our 2014 vintage of Tempranillo shows off a vibrant, deep-red hue in the glass. Bright aromas of cola, red fruit, licorice and menthol abound upon entry, complemented by a complex flavor profile of floral, fruit and earthy notes. This wine is both youthful and elegant as it dances across the palate.

Our Founding Winemaker, Dimitri Tchelistcheff, had a special feeling about Tempranillo and thought that it would do well in our cool climate vineyards. He suggested planting just one acre of this unique and astonishing grape. In Spanish, the word Tempranillo means “early,” and true to its name, Tempranillo is usually the first of our red grapes to ripen and indicates when it is time for us to net all of our vineyards against the birds!

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

September 23, 2014

VARIETAL COMPOSITION:

100% Tempranillo

BARREL AGING:

9 months

100% French “Haute Futaie” oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.1%

Total Acid: 4.4 g/liter

pH: 3.64

PRODUCTION:

571 cases

RECOMMENDED CELLARING:

5 to 7 years from vintage date